C		CITY OF TITUSVILLE, P								Date	11/5	111	
CITY OF TITUSVILLE DEPARTMENT OF HEALTH					No. of Risk Factor/Interventions Violations No. of Repeat Risk Factor/Intervention/Violations						11/6	2/I	7
									Current 12/10/2019				
	lishment	_	Location										
		ess Center	505 \							· ··			
icen: ermi	+ <i>μ</i>	Permit Holder	Pu	ırpos	e of I	nspe		_	Risk Ca			~	
Cirii	Kim Cio		- 1	Routi			w-up FS RS		Hig	h Med	lium (Lo	(wo	
		FOODBORNE ILLNESS						INTERVEN	TIONS				
IP	Circle designa = in compliance	ated compliance status (IN, OUT, N/O, N/O UT = not in compliance N/O = not	A) for each	h nun	nbered	item	icable COS – co	Mark "X" in rrected on-sit					n
	- III compilarica	Compliance Status	ODSEI VEG	cos	R	- app		ompliance		ispection a	ı → repeat v	COS	
	Demonstration of Knowledge									ime/Tem	perature		
		Certification by accredited program,		Potentially Hazardous Food Time, 16 IN OUT N/A N/O Proper cooking time & ten				•	-	T			
1	IN OUT	compliance with Code, or correct respo	nses			17	IN OUT N/A N/O			c for hot ha			İ
		Employee Health				18	IN OUT N/A N/O	Proper coo	ling time 8	k temperatu	ires	1	I
3	IN OUT	Management awareness; policy present				19	IN OUT N/A N/O	· ·	<u>~</u>	emperatures			╀
	IN OUT	Proper use of reporting, restriction & ex Good Hygienic Practices	xciusion			20 21	IN OUT N/A IN OUT N/A N/O			emperature & dispositio		+-	+
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco	o use			22	IN OUT N/A N/O	+ ` -		control; pr		+-	\dagger
5	IN OUT N/O	No discharge from eyes, nose, and mou	uth					· · ·		•			
	Pr	eventing Contamination by Hands						Consum		-			F
6	IN OUT N/O	Hands clean & properly washed				23	IN OUT N/A	Consumer undercooke		rovided for	гаw ог		
7	IN OUT N/A N/O	No bare hand contact with RTE foods o					Hia	hly Suscep	tible Po	pulation	,		ı
	THE COURT	approved alternate method properly fol Adequate handwashing facilities supplied 8		-			<u> </u>			ed: prohibit			F
8	IN OUT	accessible				24	IN OUT N/A	not offered		, р			
9	IN OUT	Approved Sources				25	IN OUT NA		emical	-10			ļ
, 10		Food obtained from approved source	/ /	_			IN OUT N/A			ed & proper erly identified	<u> </u>	+	ł
	IN OUT N/A N/O	Food received at proper temperature			,	26	IN OUT N/A	used			•	<u> </u>	
11	IN OUT	Food in good condition, safe & unadulte Required records available: shelf stock to		\dashv		_		Compliance		ed Proc ei ance, specia		—	F
12	IN OUT N/A N/O	parasite destruction	9-/			27	IN OUT N/A	process, &					
13	IN OUT N/A	Protection from contamination Food separated & protected				Di-L					41		
14	IN OUT N/A	Food-contact surfaces: cleaned & saniti	zed				sk factors are improper practices or procedures identified as the most ontributing factors of foodborne illness or injury. Public Health Interve						
15	IN OUT	Proper disposition of returned, previous served, reconditioned & unsafe food	ily				control meas	sures to preve	ent foodbo	rne illness o	or injury.		
		Served, reconditioned & unsale rood	COOL) DE	TATI	DD/	CTICES						
	Go	od Retail Practices are preventative meas	sures to co	ntrol	the add	ditior	of pathogens, chemi	cals and phys	ical object	s into foods			
lark	"X" in box if num	bered item is not in compliance Mark				x for	COS and/or R COS	corrected or	n-site durir	ng inspection	n R =repe		ati
		Safe Food and Water		cos	R							cos	
	Pasteu	Safe Food and Water Pasteurized eggs used where required							o of Lite	e di la		1003	F
28		rized eggs used where required				41	In-use utensil	<u> </u>	e of Ute	ensils		COS	-
29	Water	& ice from approved source				41 42	In-use utensil Utensils, equi	s: properly sto b & linens: pro	ored operly stol	ed, dried &		COS	Ĺ
29	Water	& ice from approved source te obtained for specialized processing met	thods		4	42 43	Utensils, equi Single-use& si	s: properly sto b & linens: pro ngle-service a	ored operly stol	ed, dried &		COS	F
29 30	Water Variand	& ice from approved source			4	42	Utensils, equi Single-use& si Gloves used p	s: properly sto o & linens: pro ngle-service a roperly	ored operly stol articles: pr	ed, dried & operly store		COS	
29 30	Water Variance Proper	& ice from approved source te obtained for specialized processing met Food Temperature Control			4	42 43	Utensils, equi Single-use& si Gloves used p	s: properly sto o & linens: pro ngle-service a roperly nsils, Equip	ored operly stor articles: pr ment and	red, dried & operly store	ed & used	COS	
29 30 31	Water Variance Proper temper	& ice from approved source the obtained for specialized processing met Food Temperature Control cooling methods used; adequate equipme			4	42 43	Utensils, equi Single-use& si Gloves used p	s: properly sto o & linens: pro ngle-service a roperly nsils, Equip od contact su	ored operly stor articles: pr ment and	red, dried & operly store	ed & used		
29 30 31 32	Water Variance Proper temper Plent fo	& ice from approved source te obtained for specialized processing met Food Temperature Control cooling methods used; adequate equipmenture control pood properly cooed for hot holding ed thawing methods used			4	42 43 44 45 46	Utensils, equip Single-use& si Gloves used p Ute Food & non-fodesigned, con Warewashing f	s: properly sto b & linens: pro ngle-service a roperly nsils, Equip and contact su structed & us accilities: install	ored operly stor articles: pr ment and urfaces cle ed ed, mainta	red, dried & operly store I Vending anable, pro	ed & used		
29 30 31 32	Water Variance Proper temper Plent fo	& ice from approved source te obtained for specialized processing met Food Temperature Control cooling methods used; adequate equipmentature control pood properly cooed for hot holding ed thawing methods used ometers provided & accurate			4	42 43 44 45	Utensils, equiposition of the state of the s	s: properly str b & linens: pro- ngle-service a roperly msils, Equip od contact su- structed & us- acillities: install act surfaces of	ored operly stor articles: pr ment and urfaces cle ed ed, mainta	red, dried & operly store Vending anable, prolined, used: t	ed & used		
29 30 31 32 33	Water Variance Proper temper Plent for Approv Thermo	& ice from approved source te obtained for specialized processing met Food Temperature Control cooling methods used; adequate equipmenture control pood properly cooed for hot holding ed thawing methods used				42 43 44 45 46	Utensils, equip Single-use& si Gloves used p Ute Food & non-fodesigned, con Warewashing fi	s: properly str b & linens: pro- ngle-service a roperly msils, Equip od contact su- structed & us- actilities: install act surfaces of Physica	ored operly store articles: pr ment and urfaces cle ed ed, mainta clean al Facilitie	red, dried & operly store I Vending anable, properties, used: t	ed & used		
29 30 31 32 33 34	Proper temper Plent for Approve Thermo	& ice from approved source te obtained for specialized processing met Food Temperature Control cooling methods used; adequate equipmentature control pood properly cooed for hot holding ed thawing methods used ometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination				42 43 44 45 46 47	Utensils, equip Single-use& si Gloves used p Ute Food & non-fo designed, con Warewashing f Non-food cont	s: properly str b & linens: pro- ngle-service a roperly msils, Equip od contact sustructed & us- actilities: install act surfaces of Physical ter available;	operly storanticles: proment and urfaces cleed ed, maintaclean al Facilitic adequate	red, dried & operly store I Vending anable, propined, used: to pressure	ed & used		
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28 29 30 31 32 33 34 35 36 37 38 39 40	Proper temper Plant for Approve Thermore Food p Insects unauth Contam Person Wiping	& ice from approved source De obtained for specialized processing met Food Temperature Control cooling methods used; adequate equipment ature control Dod properly cooed for hot holding ed thawing methods used Demoters provided & accurate Food Identification Troperly labeled; original container Trevention of Food Contamination Trodents & animals not present; no Demoter or orized persons The initial prevented during prep, storage & displaction of the cool of t	ent for			42 43 44 45 45 46 47 48 49 50 51 552 53 6	Utensils, equiposition of the color of the c	s: properly str o & linens: pro- ngle-service a roperly insils, Equip od contact sustructed & us- actilities: install act surfaces of Physical ter available; silled; proper but the water prop- : properly cor- use properly of es installed, r	ored operly store ment and urfaces cle ed ed, mainta clean al Faciliti adequate backflow c berly dispo- nstructed, disposed; maintained	red, dried & operly store I Vending anable, prolined, used: to pressure levices used supplied & facilities maid & clean	perly est strips cleaned intained		
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		FOO	D ESTABLISHMENT					
	F TITUSVILL			GREASE TRAP IN Yes	STALLED No Date	Date 11/6/19		
Establishment YMCA Wellness Center			Address/City/State/Zip Cod 505 W. Walnut St.	e	Phone	Phone		
			TEMPERATURE OF	SERVATIONS	,	-		
Item/Location Temp		Item/Location	Temp	Item/Location	Temp			
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		•	OBSERVATIONS AND CO	RRECTIVE ACTION	S			
Item	1		,					
Number	Violation	s cited in this report r	nust be corrected within the tir			_		
9_	ONC	Cho Den.	l package of	Imoles 1	must stick	Well		
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Person in C	harge (Signati	ure) <u>) Ward</u>	nSlattu	· · · · · · · · · · · · · · · · · · ·	Date:	11619		
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Inspector (Signature)	WILLIAM TO THE TOTAL THE TOTAL TO AL TO THE	7XY		Date:	116114		